

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Withdrawn) The α -isomaltosylglucosaccharide-forming enzyme of claim 54, which is obtained from a microorganism of the genus *Bacillus* selected from the group consisting of *Bacillus globisporus* C9, FERM BP-7143, and mutants thereof and having the following physicochemical properties:

- a. Molecular weight about 140,000 + 20,000, Daltons on SDS-PAGE;
- b. Isoelectric point (pI) about 5.2 + 0.5 on isoelectrophoresis using ampholine;
- c. Optimum temperature
 - (i). About 40°C when incubated at a pH of 6.0 for 60 minutes;
 - (ii). About 45°C when incubated at a pH of 6.0 for 60 minutes in the presence of 1 mM Ca^{2+} ;
- d. Optimum pH about 6.0 to 6.5 when incubated at 35°C for 60 minutes;
- e. Thermal stability

- (i). Stable up to a temperature of about 35°C when incubated at a pH of 6.0 for 60 minutes;
 - (ii). Stable up to a temperature of about 40°C when incubated at a pH of 6.0 for 60 minutes in the presence of 1 mM Ca^{2+} ; and
- f. pH stability stable at pHs of about 4.5 to 9.0 when incubated at 4°C for 24 hours.

2. (Cancelled)

3. (Currently Amended) The α -isomaltosylglucosaccharide-forming enzyme of claim 54, wherein said saccharide, having a glucose polymerization degree of at least two and having the α -1, 4 glucosidic linkage as a linkage at the non-reducing end, is one or more members selected from the group consisting of maltooligosaccharides, maltodextrins, amyloextrins, amyloses, amylopectins, soluble starches, liquefied starches, and glycogens.

Claims 4 - 47. (Cancelled)

48. (Withdrawn) The α -isomaltosylglucosaccharide-forming enzyme of claim 54 which is obtained from a microorganism of the genus *Arthrobacter* selected from the group consisting of *Arthrobacter globiformis* A19, FERM BP-7590, and mutants thereof and having the following physicochemical properties:

- a. Molecular weight about 94,000 + 20,000 Daltons on SDS-PAGE;
- b. Isoelectric point (pI) about 4.3 + 0.5 on isoelectrophoresis using ampholine;
- c. Optimum temperature
 - (i). About 60°C when incubated at a pH of 8.4 for 60 minutes;
 - (ii). About 65°C when incubated at a pH of 8.4 for 60 minutes in the presence of 1 mM Ca^{2+} ;
- d. Optimum pH about 8.4 when incubated at 35°C for 60 minutes;
- e. Thermal stability
 - (i). Stable up to a temperature of about 55°C when incubated at a pH of 8.0 for 60 minutes;
 - (ii). Stable up to a temperature of about 60°C when incubated at a pH of 8.0 for 60

minutes in the presence of 1 mM Ca^{2+} ;

and

- f. pH stability stable at pHs of about 5.0 to 9.0
when incubated at 4°C for 24 hours.

Claims 49 - 51. (Cancelled)

52. (Withdrawn) The α -isomaltosyl-glucosaccharide-forming enzyme of claim 54 which is obtained from a microorganism of the genus *Bacillus* selected from the group consisting of *Bacillus globisporus* C11, FERM BP-7144 and mutants thereof, said enzyme having the following physicochemical properties:

- a. Molecular weight
About 137,000 + 20,000 Daltons on SDS-PAGE;
- b. Isoelectric point (pI)
About 5.2 + 0.5 on isoelectrophoresis using ampholine;
- c. Optimum temperature
 - (i) about 45°C when incubated at a pH of 6.0
for 60 minutes;
 - (ii) about 50°C when incubated at a pH of 6.0
for 60 minutes in the presence of 1 mM
 Ca^{2+} ;

- d. Optimum pH about 6.0 when incubated at 35°C for 60 minutes;
- e. Thermal stability
 - (i) Stable up to a temperature of about 40°C when incubated at a pH of 6.0 for 60 minutes;
 - (ii) Stable up to a temperature of about 45°C when incubated at a pH of 6.0 for 60 minutes in the presence of 1mM Ca²⁺;
- f. pH stability
 - Stable at pHs of about 5.0 to about 10 when incubated at 4°C for 24 hours.

53. (Currently Amended) The α -isomaltosyl-glucosaccharide-forming enzyme of claim 54 which is obtained from a microorganism of the genus *Bacillus* selected from the group consisting of *Bacillus globisporus* N75, FERM BP-7591 and mutants thereof, said enzyme having the following physicochemical properties:

- a. Molecular weight
 - About 136,000 + 20,000 Daltons on SDS-PAGE;
- b. Isoelectric point (pI)
 - About 7.3 + 0.5 on isoelectrophoresis using ampholine;
- c. Optimum temperature

(i) About 50°C when incubated at a pH of 6.0
for 60 minutes;

(ii) About 55°C when incubated at a pH of 6.0
for 60 minutes in the presence of 1 mM
Ca²⁺;

d. Optimum pH

~~e. about~~ About 6.0 when incubated at 35°C for 60
minutes;

~~f. e.~~ Thermal stability

(i) Stable up to a temperature of about 45°C
when incubated at a pH of 6.0 for 60
minutes;

(ii) Stable up to a temperature of about 50°C
when incubated at a pH of 6.0 for 60
minutes in the presence of 1mM Ca²⁺;

f. pH stability

Stable at pHs of about 5.0 to about 9.0 when
incubated at 4°C for 24 hours.

54. (Currently Amended) A purified α -
isomaltosylglucosaccharide-forming enzyme which forms a
saccharide having a glucose polymerization degree of at least
three and having both the α -1,6 glucosidic linkage as a
linkage at the non-reducing end and the α -1,4 glucosidic
linkage other than the linkage at the non-reducing end, by

catalyzing ~~the~~ α -glucosyl-transfer from a saccharide having a glucose polymerization degree of at least two and having ~~the~~ an α -glucosidic linkage at the non-reducing end; which enzyme has a partial amino acid sequence of SEQ ID NO:1, SEQ ID NO:11 or SEQ ID NO:18 as a partial amino acid sequence; said enzyme being incapable of forming dextran, said enzyme being inhibited by EDTA, and said enzyme ~~stabilized and/or~~ activated by Ca^{2+} and Mn^{2+} ; and thermal stability of said enzyme being improved by Ca^{2+} .